



99202520030

**Office of the Minnesota Secretary of State**  
**Minnesota Public Benefit Corporation / Annual Benefit Report**  
*Minnesota Statutes, Chapter 304A*



Read the instructions before completing this form  
Must be filed by March 31  
Filing Fee: \$55 for expedited service in-person, \$35 if submitted by mail

The Annual Benefit Report covers the 12 month period ending on December 31 of the previous year.  
Notice: Failure to file this form by March 31 of this year will result in the revocation of the corporation's public benefit status without further notice from the Secretary of State, pursuant to Minnesota Statutes, Section 304A.301

- 1. Corporate Name: (Required) EAT FOR EQUITY CATERING SBC
- 2. The public benefit corporation's board of directors has reviewed and approved this report.
- 3. In the field below, enter the information required by section 304A.301 subd. 2 or 3 for the period covered by this report. (see instructions for further information); Note: Use additional sheets if needed. (Required)

SEE ATTACHED

4. I, the undersigned, certify that I am the chief executive officer of this public benefit corporation, I further certify that I have signed this document no more than 30 days before the document is delivered to the secretary of state for filing, and that this document is current when signed. I further certify that I have completed all required fields, and that the information in this document is true and correct and in compliance with the applicable chapter of Minnesota Statutes. I understand that by signing this document I am subject to the penalties of perjury as set forth in Section 609.48 as if I had signed this document under oath.

Signature of Public Benefit Corporation's Chief Executive Officer

3/21/19

Date (Must be dated within 30 days before the report is delivered to the Secretary of State for Filing)

**Email Address for Official Notices**

Enter an email address to which the Secretary of State can forward official notices required by law and other notices:

EMTORG@EATFOREQUITY.ORG

Check here to have your email address excluded from requests for bulk data, to the extent allowed by Minnesota law.

**List a name and daytime phone number of a person who can be contacted about this form:**

EMILY TORGRIMSON

612-470-4328

Contact Name

Phone Number

Entities that own, lease, or have any financial interest in agricultural land or land capable of being farmed must register with the MN Dept. of Agriculture's Corporate Farm Program.

Does this entity own, lease, or have any financial interest in agricultural land or land capable of being farmed?

Yes  No



## 2019 SPECIFIC BENEFIT CORPORATION REPORT

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Eat for Equity Catering's specific benefit purposes are:

- 1) Promoting and modeling equitable and sustainable food sourcing
- 2) Providing access to conscious food choices
- 3) Using catering to support local nonprofit causes

### Promoting and modeling equitable and sustainable food sourcing

#### **Equitable Food Sourcing**

Eat for Equity Catering believes that we can build equity in our communities through thoughtful food purchasing. To us, equity means that the food we cook and serve should be as equitable as the causes we support. To that end, we prioritize sourcing from businesses owned and/or run by women, minorities, cooperatives, or nonprofits.

Our goal for 2018 was to source 80% of our food dollars from cooperative, women- or minority-owned businesses. In 2018, **75% of our food dollars were spent with cooperative, women- or minority-owned businesses.** Examples of these businesses include Classics Provisions (woman-owned), Coop Partners Warehouse (cooperative structure), Salty Tart Bakery (woman-owned), Hmong American Farmers Association (nonprofit structure), Sin Fronteras (minority-owned).

If at least a third of the business is owned by women and/or people of color, we consider it to be a women- or minority-owned business. Or, if executive leaders are women or people of color, we consider it to be a women- or minority-run business.

We prioritize cooperative and nonprofit organizations because we believe that their structures help to create equity. Cooperatives are owned and run jointly by their members, who share in the profits or benefits. Examples of our food vendors include Co-op Partners Warehouse, Ellsworth Cooperative, and the Seward Cooperative, and Organic Valley.

Nonprofits build equity by being mission-driven, often created by or with input from the community, and by reinvesting profits back towards their mission. Eat for Equity Catering is owned by a nonprofit, Eat for Equity. Non-profit vendors we use include Hmong American Farmers Association and Peace Coffee (owned by the Institute on Agriculture and Trade).

We track our food purchases through our accounting system and code vendors as cooperative, women-owned, or minority-owned businesses. We share our sourcing list and our food policy on our website ([eatforequity.org/sourcing](http://eatforequity.org/sourcing)). We also have



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directed social media posts around our food sources to encourage others to use their food purchasing to contribute to a more equitable and sustainable economy. Our goal is to increase awareness of and opportunity for our producers to share their stories and grow.

### **SUSTAINABLE FOOD SOURCING**

Eat for Equity Catering prioritizes purchasing of local, organic, and fair-trade foods because we see deep value in investing in our local communities and in production practices that are healthier for the planet and for farm workers.

Almost all of our ingredients are either local or organic. Our goal is to source 80% of our ingredients from local and/or organic producers and processors. **In 2018, 83% of our food dollars were spent on local or organic products.**

We track our food purchases through our accounting system and code items as Local, Organic, or Conventional. If food is both local and organic, we code it as Local.

**In 2018, Local food accounted for 58% of total food purchases.** What does "local" mean to us? Products are local if they are grown in the five-state region around us (MN, WI, IA, ND, SD), or if they are produced or processed locally (beyond repackaging). Local products can be either organic or conventionally grown.

For example, You Betcha Kimchi produces and ferments its kimchi at Good Acre in St. Paul, and sources its organic cabbages and radishes primarily (but not exclusively) from local producers. Because the bulk of processing takes place locally, we consider You Betcha Kimchi a local product.

An additional 25% of food purchases were for organic foods that were not local. Although we would like to source locally as much as possible, there will always be products that need to be brought in from elsewhere in order to meet the demands of our clients, such as olive oil or citrus fruit, which cannot be grown in our climate.



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### **Provide access to conscious food choices**

What does conscious mean to us? It means food that is nourishing, minimizes environmental impact, and is inclusive of guests with allergies or dietary restrictions. We provide seasonal and wholesome menu items at catered events. Those menu items might include fruit-forward, vegetable-forward, whole grain, or from-scratch foods.

#### **Inclusive food choices**

We want to offer our clients an inclusive catering experience, and make sure all their guests can eat at our event. We cater to food sensitivities and dietary needs - for example, vegan, vegetarian, gluten-free, halal - by featuring a range of menu items that fit those needs.

We always label our products as vegan, vegetarian, gluten-free, or halal and mark key allergens (dairy, egg, wheat, fish and shellfish, peanuts, soy, tree nuts). We try to feature a full ingredient list whenever possible. We seek out halal sources of meat that also fit our purchasing guidelines, namely that the meat we provide is locally and ethically raised.

#### **Minimize impact on the environment**

Our goal is to reduce food waste, including implementing a donated food program, composting, and repurposing excess ingredients.

A challenge for us with composting all wasted food was that we were subleasing from a kitchen space that did not consistently provide compost bags. We have recently moved to a kitchen space that values composting. We always provide compostable paper products, including plates, forks, cups, and platters. We do not charge extra for these products, even though they are an additional expense to us. We prioritize this and fold in the cost of compostables into our events.

We have not implemented a donated food program, but have made more sporadic in-kind food donations, for example, the meals we provided to the Hiawatha Encampment (see "In-kind Donations" section). We plan to pursue a donated food program in our new space, which could include donating food to individuals doing good work in our community, or donating food to organizations feeding individuals experiencing hunger.

#### **Accessible Options**



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We want to make good food as accessible as possible, by providing options that are affordable to a wide range of clients.

**We began offering a cooking party option to clients**, so that we could offer a more affordable and community-based catering option. Cooking parties were a response to a need in our community. A friend and member of our community was diagnosed with breast cancer. She wanted to be able to have a stock of nourishing food for healing after a scheduled surgery.

We talked about her favorite foods and the menu items she wanted to have on hand, and she invited her friends together for a cooking party. At the end of the night, she had gallons of soup and bone broth, basic foods, and dozens of pre-made freezer meals.

Eat for Equity Catering provides kitchen space, tools, recipes and ingredients, and staff facilitation. Our client invites their community to work together in our kitchen. This offers our clients both a 30-50% cost savings from our traditional catering offerings, and an opportunity for team-building and unique volunteer experience.

People at the cooking party shared about how meaningful it was to be able to do something constructive to support their friend. "Thanks again for hosting all of us to cook for [our friend] yesterday. We were talking about what a great experience it was. I think there are huge opportunities for that kind of community barnraising for life transitions among groups of friends!" - Jess

"I wanted to thank you again for the event on Saturday. While I am positive it did some serious short- and long-term good for [our friend], it was certainly a tonic for me, and probably many others who attended. I spend so much time in which my only tangible output is pressing the "send" button. Breaking down 14 pounds of beef is just so much more satisfying to me." - Julie

In late 2018, we hosted two cooking parties - one for healing after surgery and another for a wedding celebration. As of the writing of this report, we had hosted two cooking parties in 2019 - both for nonprofits hosting community gathering events. We are directing staff resources toward developing this program, trying to make catering more affordable to groups or individuals who might not otherwise be able to afford such a service.



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### Using catering to support local nonprofit causes

#### **Nonprofit Clients**

We prioritize working with nonprofit organizations to provide quality and affordable catering for their fundraisers, conferences, and gatherings. Our goal is to have 50% of our clientele be nonprofit organizations.

In 2018, we had 87 clients, at least 20 of whom were nonprofit organizations (22%). Nonprofit clients accounted for \$59,000 of business (23% of total revenue). Nonprofit clients include Pollen Midwest, Impact Hub, Lanesboro Arts, YMCA Camps, and Stratis Health. Our calculations may skew low, however. For instance, Events by Lady K is not a nonprofit (they are a benefit corporation), but they coordinate events for nonprofits and foundations. All work that we have done with them is for nonprofits and foundations, but we did not count them in the total business with nonprofits.

#### **Charitable Donations**

Our goal is to generate profits from Eat for Equity Catering events to support nonprofit causes. Our original model was to earmark 10% of sales toward nonprofit causes recommended by our clients. Any undesignated funds would be directed toward nonprofits that further the mission of Eat for Equity Catering or its parent nonprofit, Eat for Equity.

When Eat for Equity Catering was a project of the nonprofit, this pricing model worked. We would build in a 10% donation on top of catering services, and make a donation in that direct amount to nonprofits chosen by our clients.

However, when Eat for Equity Catering separated from our parent nonprofit organization, Eat for Equity, and moved into a new kitchen space, that financial model no longer worked. As a new, separate company, we now had increased overhead - both with a new space and additional staff, and additional costs that had been previously absorbed by the nonprofit. We needed to increase prices just to accommodate those overhead costs.

An additional challenge was the administrative follow-up in asking our clients where they would like their donation directed toward. Our staff worked to follow-up with clients, but the majority of clients did not select organizations to direct their donations toward.

We worried about both increasing prices and adding on an additional percentage donation. This was our first year in business as a stand-alone and an increase in prices



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was not enough to accomodate a 10% donation to other nonprofit organizations. We decided to move away from charging an additional 10% donation to each invoice.

### **In 2018, we made grants totalling \$2668 to the following organizations:**

Caring Bridge  
RECLAIM  
Headway Emotional Health Services  
21st Century Academy  
DCEH / Emergency Rental Assistance Program  
ACLU  
Brother Bear  
Pintler Pets  
MN Peacebuilding Leadership Institute

In early 2019, we made follow-up grants of \$718 to Voices of Hope, a women's prison choir.

### **In-kind Donations**

We expanded our in-kind donations of food toward nonprofits that complement Eat for Equity Catering's mission, donating both food costs and staff time for the events.

Eat for Equity Catering provided free coffee donation for 500 people, valued at \$1000, at the MNxMN Conference, a brand new social justice conference designed to bring new and experienced activists from around the state together to focus on issues affecting all Minnesotans.

Eat for Equity Catering provided ongoing meal donations for people living at the Hiawatha Encampment. The Hiawatha Encampment, also known as The Wall, was a community of people who were unhoused, along Hiawatha Avenue south of Franklin Avenue in Minneapolis. Their numbers grew through the summer and fall of 2018 to almost 200 tents, bringing attention to homelessness and the lack of affordable housing options in the Twin Cities, especially for low-income people of color and indigenous people.

We worked closely with Camille Gage, who with Ellen Eagle Tail and other leadership, had been coordinating food donations at the Hiawatha Encampment. We tried to approach this work by asking what would be of help and need. While there were a lot of food donations onsite, some of the outside donations were unusable by people living



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there. For example, donations of raw flour were not useful for people who were unhoused. Instead, camp leadership identified a need for hot lunches and dinners.

We donated hot lunches about once every couple of weeks. Our staff made hot, nourishing lunches for people living at the camp, including:

- Pulled Chicken, Potato Soup and Bread Rolls
- Brown Rice, Beans, Cabbage Slaw, Salsa, Bread Pudding
- Squash Risotto, Brussel Sprouts, Braised Bison, Bread Pudding, Kale Salad

We estimate that Eat for Equity donated over 20 pounds of chicken, 40 pounds of fresh, organic vegetables, including kale, celery, carrot, potatoes, apples. We donated meals for about 75 - 100 people each time. We also donated hundreds of paper products, which was an ongoing need for the community, including napkins, plates, cups, bowls, spoons and forks. We donated an estimated 6 hours of staff time each time we provided a meal, for an estimated 30 hours of staff time.

We also organized volunteers and additional food donations for a celebratory meal at the Encampment. Again, we took cues from camp leadership, who wanted to provide a meal marking the transition from the Encampment to the Navigation Center, a new facility designed to provide safer housing and access to social services.

"The feast marks a turning point both physically in moving people from the camp to the Navigation Center and also from the city moving from being reactive around homelessness and addiction to being proactive," said Camille Gage, an outreach worker in the encampment who helped organize the feast.

Eat for Equity Catering and its parent nonprofit Eat for Equity and its volunteers prepared all the food served at this event. In addition to recruiting and using additional in-kind food donations, Eat for Equity Catering donated all food costs for the event.

The community feast was covered by Minnesota Public Radio News, and the story can be found here:

<https://www.mprnews.org/story/2019/01/14/community-feast-marks-end-of-homeless-en-campment-and-new-beginning>



## 2019 SPECIFIC BENEFIT CORPORATION REPORT

The Eat for Equity Catering Board of Directors is currently comprised of Emily Torgrimson, Executive Director. An additional founding director, Mary Vorndran, left the organization in October 2018. Emily Torgrimson has prepared, reviewed and approved this report.

In addition, this report has been shared with the Eat for Equity Board of Directors. Eat for Equity is the owner of Eat for Equity, SBC.



**Work Item 1078141900032**  
**Original File Number 992025200030**

STATE OF MINNESOTA  
OFFICE OF THE SECRETARY OF STATE  
FILED  
**04/01/2019 11:59 PM**

*Steve Simon*

Steve Simon  
Secretary of State